

L'ANTICA COLTELLERIA TAVELLA

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Kitchen knives
**SERRATED
PARING KNIFE**



cod. **2C 710/8D**

Blade steel: AISI 420C

Hardness: HRC 54-56

Blade coating: Satinato

Handle: Black thermoplastic

Blade Length: 80 mm - 3.15"

Overall Length: 190 mm - 7.48"

Blade Thickness: 1.5 mm - 0.06"

Weight: 14.9 gr - 0.53 oz.

Dishwasher safe: Yes

Made in: UE

Brand: Due Cigni

At the heart of every kitchen, the paring knife emerges as an essential work companion. With its sharp blade and ergonomic handle, this versatile tool precisely adapts to a wide range of culinary tasks. Whether it's slicing crispy vegetables, chopping aromatic herbs, or cutting tender meats, constantly demonstrates its reliability. Its pointed tip allows for precise and detailed cuts, while the sturdy and balanced blade offers optimal control during use. Thanks to its flexibility and ability to adapt to every culinary need, confirms itself as an indispensable ally for professional chefs and cooking enthusiasts, ensuring a rewarding and satisfying experience in every preparation moment.

Due Cigni offers a diverse selection of knives ideal for everyday use in the kitchen. Each knife is designed with care and precision to meet the daily needs of home chefs and culinary professionals. From preparing fresh vegetables to cutting succulent meat, our knives are crafted to ensure reliable performance and optimal results on every occasion. With sharp blades and ergonomic handles, our knives provide a perfect balance of functionality and comfort, making the culinary experience more enjoyable and efficient.
